



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name POGREBA RESTAURANT	Facility Type Restaurant
Facility ID # ASTS-8J3TGP	Facility Telephone # 608 784-2386
Facility Address 1232 AVON ST LA CROSSE , WI 54603	
Licensee Name POGYS P & E ENTERPRISES	Licensee Address 614 S 6TH ST LA CROSSE , WI 54601

Inspection Information		
Inspection Type Routine	Inspection Date March 28, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Vollrath walk in	FN
Widman walk in	36
True Wine and Glass coolers	38
Prep top cooler	38
True fridge/freezer	36/FN
True mini fridge	37
Leer walk in	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Cut veggies delivered	40
Asparagus, Leer	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine (catering)	chemical	past 160	100		
glasswasher (lower bar)	chemical		ppm		
dish machine (mezz)			NSU		
dish machine kitchen			NSU		

Certified Manager		
Name CARMEN E BORSODORF	Certificate # KBRN-A6YPX2	Certificate Expiration 1/18/2021

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 2

Risk/Intervention - 18 - Proper cooling time and temperature

This is a priority item

OBSERVATION: Potato soup in Leer walk in cooler is not cooling properly and is at outside 61 and inside is at 109°F after 2 hours.

CORRECTIVE ACTION(S): Adjust method or procedures to cool foods from 135°F to 70°F in the first 2-hours and from 70°F to 41°F in an additional 4-hours or if prepared or received at ambient temperatures cool to 41°F in 4-hours. Correct By: 28-Mar-2019

CODE CITATION: 3-501.14 (A) Cooked POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
 - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]
- (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 5°C (41°F) or less, if
- (1) Prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. [P]
 - (2) Cheese curds received as specified in ¶ 3-202.11 (G), which are intended to be sold at temperatures of 5°C (41°F) or less. [P]
- (C) Except as specified in ¶ (D) of this section, a POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 5°C (41°F) during shipment from the supplier as specified in ¶ 3-202.11 (B), shall be cooled within 4 hours to 5°C (41°F) or less. [P]
- (D) Raw EGGS shall be received as specified under ¶ 3-202.11 (C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

Good Retail Practices - 31 - Proper cooling methods used adequate equipment for temperature control

This is a priority foundation item

OBSERVATION: Improper cooling methods are observed for potato soup in Leer walk in cooler. Temp was noted at 61 on outside and 109 on inside.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 28-Mar-2019

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; or [Pf]
- (7) Other effective methods. [Pf]

Comments:

Small pieces of glass noted in empty upstairs ice bin.
Didn't run glass dishwasher due to plumbing issues.
Doug was here

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Josh Pogreba



Doug Schaefer
(608) 785-9679